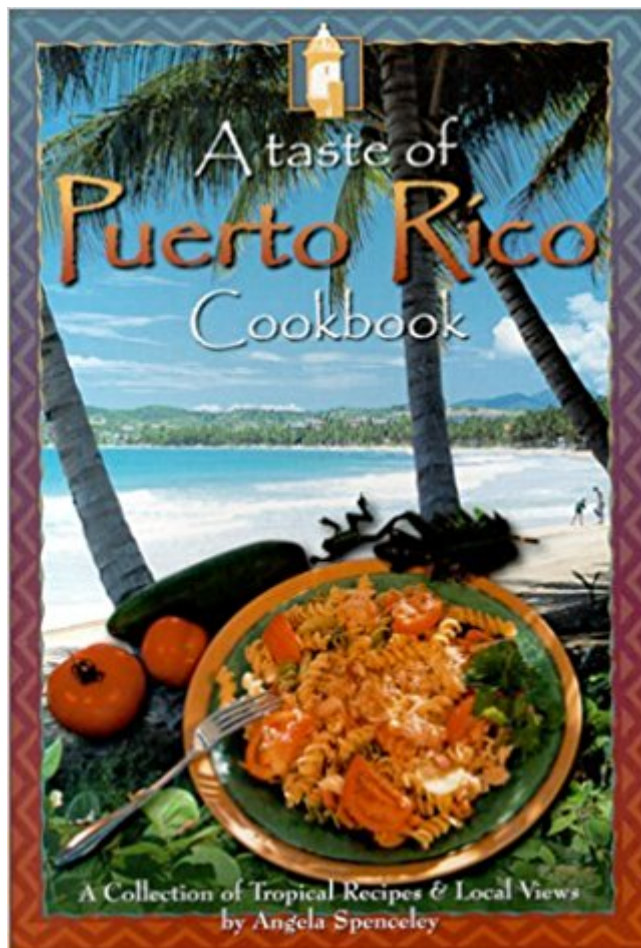


The book was found

A Taste Of Puerto Rico Cookbook



Synopsis

Angela Spenceley shares 15 years of experience and creativity collecting recipes from family and long-time local residents. After two years of historical research, experimenting with recipes in the kitchen and lots of tasting, her uncomplicated methods will appeal to the experienced gourmet and the beginning cook. A must for any good and varied kitchen library. Features traditional recipes from Pastelillos, Rum-stewed Shrimp and many photographs of food and local views.

Book Information

Paperback: 116 pages

Publisher: Caribbean Publishing, Inc. (January 1, 2009)

ISBN-10: 1901123561

ISBN-13: 978-1901123562

Package Dimensions: 8.4 x 5.8 x 0.7 inches

Shipping Weight: 12.6 ounces

Average Customer Review: 3.5 out of 5 stars 7 customer reviews

Best Sellers Rank: #509,836 in Books (See Top 100 in Books) #78 in [Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian](#)

Customer Reviews

Angela Spenceley has lived on St. Thomas in the U.S. Virgin Islands for over 15 years. She has also written: Just Add Rum! a Caribbean cookbook, A Taste of the Caribbean and A Taste of Puerto Rico. She is working on her first novel.

Very cool book and great pics too.

I was looking for the original book version. had more contents and recipes. thicker too. It's by same author just not the revised one.

it just wasnt anything like i expected and took forever to get. not satisfied at all i cannot use recipes for the family i am envolved with from puerto rico

The first recipe I am trying from the book is called Pineapple-Rum Chicken Pie. However, it doesn't have rum. Is that a mistake or why does the title include the word rum? Please help! I googled the title and couldn't find any other place where I could get this information...I bought the book in the gift

shop at El Morro in San Juan. A few days later: I tried the pie and it was absolutely delicious (I added the rum by the way :). The spices were fragrant. A few weeks later: The Lemon Chicken is absolutely delicious; it tastes like a Thai curry recipe, probably thanks to the freshly grated ginger and freshly ground cardamom. Next thing I plan to try: Tembleque.

I was expecting this book to have more traditional recipes such as mofongo, arroz con gandules & pasteles. Instead the recipes featured were more of the hotel touristy-type food that I know an average Puerto Rican would not prepare in their home. I purchased this book in Old San Juan & the salesperson recommended another book, I should have taken her advice. I have since purchased the other book and that has exactly what I was looking for. Besides I heard a rumor the author was a vegetarian, how can you write a cookbook containing meat recipes and not eat them?

Why is this cookbook so expensive? I have tried to research the author and the price, but I can't figure out why someone would pay so much for one cookbook. Am I missing something?

Although this very short almost pamphlet is not much of a cookbook, the few recipes look good and easy to prepare.

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